BASIL CAKE

Categoria: Desserts **Tempo di preparazione:** 120 minutes **Difficoltà:** medio

Ingredienti per 8 serves

- 250 g sugar
- 8 g fresh basil
- 6 eggs
- 150 ml milk
- 150 ml vegetable oil
- 1 teaspoon of vanilla essence
- 700 g Italian 00 flour
- 1 sachet of baking powder for cakes
- Icing sugar and a few leaves of fresh basil to decorate the cake

Basil cake is soft, light and with a delicate aroma.

It is perfect for breakfast or teatime.

You can serve it dusted with icing sugar just before serving or some grated lemon peel.

Difficulty: **moderate**
Cost: **moderate**
Preparation time: **120 minutes**
Serves: **8**

Method

Put the sugar and basil in a blender jug and pulse until you get a fine powder.

Crack the eggs into a bowl and whip for at least 10 minutes until very airy.

Add the milk, vegetable oil, vanilla essence, mix and then add the sieved flour and baking powder.

Transfer the cake mix into a greased cake tin lined with baking paper and bake in a preheated oven at 175°C for about 40 minutes.

When the cake is done, take it out of the oven, let it cool and then decorate with icing sugar and a few leaves of fresh basil.